

Starters


∞ CALAMARI or CHICKEN LIVERS or CHOURIÇO or MUSSELS ∞

or
∞ GREEK SALAD ∞

or
∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, served on a bed of rocket and mushrooms,
sprinkled with freshly shaved parmesan cheese and pesto

or
∞ SOUP ∞

 Caldo Verde or Prawn Bisque

Main Course

∞ CALAMARI ∞

Succulent tubes lightly grilled in lemon butter with garlic basting

or

∞ BABY KINGKLIP ∞

Served on the bone and grilled in lemon butter

or

∞ FILLET STEAK ∞

Fillet grilled to perfection, served with a creamy white wine and garlic sauce

or

 ∞ FETTUCHINI LEGUNE ∞

Fettuchini with Portabellini mushrooms, caramelised butternut and tomato pesto

or

∞ CAMEMBERT CHICKEN ∞

Flame grilled chicken breast sat on a creamy camembert and glazed fig sauce,
topped with crispy camembert

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or

∞ FRUIT SALAD ∞

or

∞ CRÈME BRULÈE ∞

or

∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞



Entrée

∞ GREEK SALAD PLATTER ∞

Starters

∞ CALAMARI or CHICKEN LIVERS or CHOURIÇO or MUSSELS ∞

or

∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, served on a bed of rocket and mushrooms,
sprinkled with freshly shaved parmesan cheese and pesto


or

∞ SMOKED SALMON ∞

A stack of smoked salmon and avocado accompanied by
a lemon cream cheese and a Cognac dressing

or

∞ SOUP ∞

 Caldo Verde or Prawn Bisque

Main Course

∞ BABY KINGKLIP ∞

Served on the bone and grilled in lemon butter

or

∞ QUEEN PRAWNS ∞

Queen prawns grilled in lemon butter and brushed with a garlic basting

or

∞ FILLET STEAK ∞

Fillet, grilled to perfection, served with a creamy white wine and garlic sauce

or

∞ CAMEMBERT CHICKEN ∞

Flame grilled chicken breast sat on a creamy camembert and glazed fig sauce,
topped with crispy camembert

or

 ∞ FETTUCHINI LEGUNE ∞

Fettuchini with Portabellini mushrooms, caramelised butternut and tomato pesto

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or

∞ FRUIT SALAD ∞

or

∞ CRÈME BRULÈE ∞

or

∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞



Entrée

∞ GREEK SALAD PLATTER ∞

Starters

∞ CALAMARI or CHICKEN LIVERS or CHOURIÇO or MUSSELS ∞

or
☉ MUSHROOM & SPINACH ∞

Black open capped mushrooms stuffed with spinach and topped with feta and parmesan cheese, served with a peri peri and Napoli sauce

or
∞ SMOKED SALMON ∞

A stack of smoked salmon and avocado accompanied by a lemon cream cheese and a Cognac dressing

or
∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, served on a bed of rocket and mushrooms, sprinkled with freshly shaved parmesan cheese and pesto

Main Course

∞ BABY KINGKLIP ∞

Served on the bone and grilled in lemon butter

or
∞ SALMON TERIYAKI ∞

Scottish salmon glazed with Teriyaki sauce, baby potatoes and tender stem broccoli

or
∞ KING PRAWNS ∞

King prawns grilled in lemon butter and brushed with a garlic basting

or
∞ FILLET STEAK ∞

Fillet grilled to perfection, served with a creamy white wine and garlic sauce

or
∞ CAMEMBERT CHICKEN ∞

Flame grilled chicken breast sat on a creamy camembert and glazed fig sauce, topped with crispy camembert

or
☉ ∞ FETTUCHINI LEGUNE ∞

Fettuchini with Portabellini mushrooms, caramelised butternut and tomato pesto

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or
∞ FRUIT SALAD ∞

or
∞ CRÈME BRULÈE ∞

or
∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞

Villamouira
Set Menu 3 – R415

Vegetarian



Entrée

∞ GREEK SALAD PLATTER ∞

Starters

∞ CALAMARI or CHICKEN LIVERS or CHOURIÇO or MUSSELS ∞

or

∞ SEAFOOD PARCEL ∞

Fresh line fish, prawns and spinach wrapped in phyllo pastry, served on a bed of mild creamy curry sauce

or

∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, served on a bed of rocket and mushrooms, sprinkled with freshly shaved parmesan cheese and pesto

or

∞ PRAWN COCKTAIL ∞

Fresh prawns served in our home-made Cognac (optional) seafood dressing with avocado and tomato chilli jam

Main Course

∞ SALMON TERIYAKI ∞

Scottish salmon glazed with Teriyaki sauce, baby potatoes and tender stem broccoli

or

∞ FILLET STEAK ∞

Fillet grilled to perfection, served with a creamy white wine and garlic sauce

or

∞ BABY KINGKLIP ∞

Served on the bone and grilled in lemon butter

or

∞ KING PRAWNS ∞

King prawns grilled in lemon butter and brushed with a garlic basting

or

∞ VILAMOURA PLATTER ∞

3 langoustines and 4 queen prawns grilled in lemon butter and brushed with a garlic basting

or

 ∞ FETTUCHINI LEGUNE ∞

Fettuchini with Portabellini mushrooms, caramelised butternut and tomato pesto

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or

∞ FRUIT SALAD ∞

or

∞ CRÈME BRULÈE ∞

or

∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞

Vilamoura Set Menu 4 – R485

Vegetarian



Entrée

∞ GREEK SALAD PLATTER ∞

Starters

∞ ALGARVE ASSORTMENT ∞

Combination of calamari, chicken livers and mussels
or

∞ SEAFOOD PARCEL ∞

Fresh line fish, prawns and spinach wrapped in phyllo pastry,
served on a bed of mild creamy curry sauce
or

∞ SMOKED SALMON ∞

A stack of smoked salmon and avocado accompanied by
a lemon cream cheese and a Cognac dressing
or

∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, served on a bed of rocket and mushrooms,
sprinkled with freshly shaved parmesan cheese and pesto

Main Course

∞ LANGOUSTINES ∞

Langoustines grilled in lemon butter and lightly brushed with a garlic basting
or

∞ SALMON PERNOD ∞

Scottish salmon, served on a bed of rocket mash and stir fried vegetables,
accompanied by a paprika, garlic, white wine and Pernod infused cream sauce
or

∞ FILLET STEAK ∞

Fillet grilled to perfection, served with a creamy white wine and garlic sauce
or

∞ SHELLFISH PLATTER ∞

A combination of 1 baby lobster, 3 langoustines and 3 queen prawns
grilled in lemon butter and lightly brushed with a garlic basting
or

∞ TIGER MEDIUM PRAWNS ∞

Tiger medium prawns grilled in lemon butter and lightly
brushed with a garlic basting
or

∞ CHICKEN PERI PERI ∞

Whole spring chicken butterflied, marinated in lemon juice,
fresh chilli and garlic then char-grilled

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or

∞ FRUIT SALAD ∞

or

∞ CRÈME BRULÉE ∞

or

∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞

Viamour
Set Menu 5 – R690